

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER. Keep Out of Reach of Children.** Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

**ENVIRONMENTAL HAZARD**

This product is toxic to fish

**PHYSICAL OR CHEMICAL HAZARDS**

Do not use or store near heat or open flame.

Do not mix with oxidizers, anionic soaps and detergents.

**First Aid**

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. **IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. **IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice. **IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce

vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. **IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice. **NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

**STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage and disposal.

**CONTAINER DISPOSAL/PESTICIDE STORAGE:** Non-refillable container. Store only in original container. Do not reuse empty container. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously and dispose of rinsate. Repeat two more times. Wrap container and put in trash or offer for recycling if available.

**RESIDUE REMOVAL INSTRUCTIONS:** Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

**WISCONSIN STATE DIVISION OF HEALTH**

**DIRECTIONS FOR EATING ESTABLISHMENTS-Not Applicable in CA**

- Scrape and pre-wash hard nonporous utensils and glasses whenever possible.
- Wash with a good detergent or compatible cleaner.
- Rinse with potable water.
- Sanitize in a solution of 1-2 ounces of this product per 4 gallons of water (200-400 ppm active) (or equivalent use dilution). Immerse all utensils for at least 60 seconds or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of 0.5-1 ounce of this product per 2 gallons of water (200-400 ppm active) (or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted for 60 seconds.
- Place sanitized utensils on a rack or drain board to air-dry.
- Change the solution at least daily or when use solution becomes visibly dirty.

Note: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

**Multi-Task® System**

**10**

**M-C 10  
Sanitizer**

Sanitizer With Organic Soil Tolerance For Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants and Institutional Kitchen Use and for Sanitizing Ice Machines.

**Active Ingredients:**

Alkyl (C14 60%, C16 30%, C18 5%) dimethyl benzyl ammonium chloride.....	5.0%
Alkyl (C12 68%, C14 32%) dimethyl ethyl benzyl ammonium chloride.....	5.0%
<b>Inert Ingredients.....</b>	<b>90.0%</b>
<b>TOTAL.....</b>	<b>100.0%</b>

EPA Reg. No. 10324-63-5449

EPA Est No. 5449-MN-1

**KEEP OUT OF REACH  
OF CHILDREN**

**DANGER PELIGRO**

See side panel for additional precautionary statements and first aid statements.

**DIRECTIONS FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**FOOD CONTACT SANITIZING DIRECTIONS**

Before use as a sanitizer food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

**FOOD CONTACT SANITIZING PERFORMANCE:** At 1 ounce of this product per 4 gallons of water (or equivalent use dilution) (200 ppm active), this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water calculated as CaCO3 according to the Germicidal and Detergent Sanitizing Action of Disinfectants test: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Shigella dysenteriae*, *Clostridium perfringens*, *Staphylococcus aureus*, *Enterobacter sakazakii*, *Streptococcus pyogenes*, *Escherichia coli*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi*, *Escherichia coli* O111:H8.

**FOOD CONTACT SURFACE SANITIZING DIRECTIONS:**

Apply a use solution of 1-2 ounces of this product per 4 gallons of water, (200-400 ppm) (or equivalent use dilution) to sanitize hard nonporous surfaces with a brush, cloth, mop, sponge, mechanical spray device, coarse pump or trigger spray device or by immersion. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Allow surface to remain wet for at least 60 seconds. Remove items from solution. Allow to air dry. **NO POTABLE WATER RINSE IS ALLOWED** following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or when use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

**SANITIZING OF FOOD PROCESSING EQUIPMENT, ICE MACHINES AND OTHER HARD NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS, RESTAURANTS AND BARS DIRECTIONS:**

For sanitizing food processing equipment, refrigerated storage and display equipment and other hard, non-porous surfaces. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, presoaked to remove gross food particles. 1. Turn off refrigeration 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Wash and rinse all surfaces thoroughly. 4. Apply a solution of 1-2 ounces of this product in 4 gallons of water (or equivalent use dilution) (200-400 ppm active) by mechanical spray device, direct pouring or by recirculating through the system. 5. Allow surface to remain wet for at least 60 seconds followed by complete draining. 6. Allow sanitized surfaces to adequately drain before contact with food and then allow surfaces to air dry. 7. **NO POTABLE WATER RINSE IS ALLOWED.** 8. Fresh solution must be used for each cleaning. 9. Return machine to service.

**PREPARATION OF NON-FOOD CONTACT SANITIZER USE SOLUTION:**

For heavily soiled areas, a preliminary cleaning is required. Mix 1-ounce of this product with 4 gallons of water or equivalent use dilution (200 ppm active). Apply sanitizer use solution to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or trigger spray device or by immersion so as to thoroughly wet surface to be sanitized. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. Allow to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or more often if use solution becomes visibly dirty.

**NON-FOOD CONTACT SANITIZING PERFORMANCE:**

At 1 ounce of this product per 4 gallons of water use level (or equivalent use dilution) (200 ppm active), this product was evaluated in the presence of 5% serum and found to be an effective one-step sanitizer with a 3-minute contact time against the following on hard non-porous surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.



STATE OF HAWAII  
Department of Agriculture

**ACCEPTED**  
LICENSE NO.

**8904.3**

**Multi-Clean** 600 Cardigan Road Shoreview, MN 55126  
Phone 651-481-1900

**Net Contents: 2 liters (68 oz)**

4-19-11